

Food Service Establishment Inspection Report

Name:	Scooters American Grille & Creamery			Establishment Number	1-36739
Address:	1415 Hwy 85 N			Previous	96
	Fayetteville, GA 30214			Score	
Year	Month	Day	Inspection Time	Purpose	Enforcement
2005	9	8	14:15	Routine	1

100

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)			CRITICAL ITEMS (Category II)					GENERAL ITEMS (Category III)				
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓			
		Max	Min				Max	Min				
1. Safe; Approved Source	I				23. Sewage in Establishment	I						
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8				
Personnel					Plumbing							
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2				
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I						
Food Protection					Toilet and Handwashing Facilities							
5. Food Handling Techniques	I				27. Approved; Accessible	I						
6. Protected from Contamination	II	10	5		28. Constructed; Maintained; Number	III	4	2				
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5				
Temperature Control					Garbage and Refuse Disposal							
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4				
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3				
10. Food Cooked to Proper Temperature	I				Physical Facilities							
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3				
Equipment and Utensils					33. Lighting; Fixtures Shielded	III	6	3				
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4				
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2					
14. Food Contact Surfaces Clean; Procedure	II	15	8		Other Operations							
15. Approved Material; Maintained	II	6	3		36. Toxic Materials, Storage, Use, Label	I						
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8				
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2					
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2				
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2					
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2					
Water					The following Category I Items were corrected at the time of the inspection: _____ws 10/08/00							
21. Approved Source; System Operational	I											
22. Hot and Cold Water as Required	II	5	2									

Looks nice!

NOTE: Supplied foodservice application form due to facility name change. Stated that owner is the same. Asked that form be filled out, signed by owner and mailed or brought by our office.

Discussed with/Title Alyce N. Carter - Manager

Inspected By/Title: